

Espresso Rubbed Steak with Charred Asparagus paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

Espresso Rubbed Steak

skirt steak, or ribeye work best. Fattier marbled cuts

3 tablespoons Kosher Salt

2 tablespoons Paprika

2 tablespoons Urfa Chili Powder

2 tablespoons Garlic Powder

2 tablespoons Onion Powder

½ tablespoon Brown Sugar

2 tablespoons Espresso, finely ground

2 tablespoons black pepper

SERVES: 4-6

Charred Asparagus

20 pieces of jumbo asparagus

4 tablespoons olive oil

2 Meyer lemons

½ cup parmesan or asiago, finely grated

2 bunches chives, finely sliced

Salt and pepper

METHOD:

Espresso Steak Rub

- Combine all ingredients and mix thoroughly. Store the rub in an airtight container in a cool, dry pantry until you're ready to use. This recipe makes enough to keep on hand for future meals. Use 1-1½ tablespoons of rub per steak, depending on its size and your preferred level of seasoning.
- Brush your steaks lightly with a little olive oil and then rub with espresso rub. Let sit for at least an hour before cooking.
- If searing in a pan, cook on medium heat for a minute or two on each side without burning the rub, then transfer to a sheet pan with a rack and finish in a 300°F oven.
- If grilling, avoid cooking directly above the flame to prevent the rub from burning.

Charred Asparagus

- Chef's Note: If you are creating this recipe in the springtime, I recommend Delta asparagus! It is a local Northern California specialty and comes into season in March and lasts into June. Although any jumbo/large asparagus will work for this recipe. Using a charcoal grill is the best! Lazzari Mesquite is my go-to fuel for grilling at home.
- Lightly dress your asparagus with olive oil, and season lightly with salt and pepper. Zest both lemons and set the zest aside.
- Preheat your grill over high heat and char the asparagus for 2 minutes on each side. You want to cook your asparagus over very high, direct heat to get a solid char.
- Remove the asparagus from the grill and garnish with the parmesan, lemon zest, chives and a little more salt and pepper.

To Finish

Serve the steaks and asparagus family-style, fill your glasses with Oakville Cabernet Sauvignon, and toast to great food, great wine, and even better company.

